

Proper Chemical Storage

Benton-Franklin Health District Food Service Fact Sheets

Chemicals may cause foodborne illness if they get into food. All chemicals, such as soaps, cleaners, sanitizers, and pesticides must be stored away from food, utensils, and food preparation areas.

If a chemical needs to be stored in the kitchen area, the chemical must be stored below food or food-contact surfaces so it does not drip onto food.

All chemical containers must have easy-to-read labels and easy-to-follow directions.



Benton-Franklin Health District, Environmental Health Division

To keep your food safe from chemicals:

- only keep chemicals in the establishment that are approved for use near food
- store all chemicals below or away from food and work surfaces
- label all chemicals
- only use approved containers to store food
- make sure equipment is working properly
- make sure food is protected when you clean the kitchen